

## #34 Smoked stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **34.4**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

| Type  | Name                                     | Amount          | Yield | EBC  |
|-------|--|-----------------|-------|------|
| Grain | Strzegom<br>Czekoladowy jasny            | 0.586 kg (9.2%) | 68 %  | 400  |
| Grain | Strzegom<br>Czekoladowy ciemny           | 0.17 kg (2.7%)  | 68 %  | 1200 |
| Grain | Jęczmień palony                          | 0.2 kg (3.1%)   | 55 %  | 985  |
| Grain | Żytni                                    | 0.14 kg (2.2%)  | 85 %  | 8    |
| Grain | Strzegom Karmel<br>150                   | 0.3 kg (4.7%)   | 75 %  | 150  |
| Grain | Grodziski<br>pszeniczny wędzony<br>dębem | 2 kg (31.3%)    | 80 %  | 3    |
| Grain | Słód Wędzony<br>Steinbach                | 1 kg (15.6%)    | 80 %  | 5    |
| Grain | Viking Pale Ale malt                     | 2 kg (31.3%)    | 80 %  | 5    |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Summer | 50 g   | 60 min | 6.4 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |